



MAZZEI

1435



2015 MIX 36 CHIANTI CLASSICO GRAN SELEZIONE DOCG

Established in 1435, the Mazzei family is one of Tuscany's oldest wine dynasties and they have been cultivating vineyards and crafting fine wine for over 600 years in Fonterutoli in the heart of Chianti Classico. Leading the portfolio today are the Marchesi Mazzei, brothers Francesco and Filippo, as well as Filippo's son Giovanni, the 25th generation. All the estates are farmed with a commitment to reducing environmental impact and fostering sustainability. From their state-of-the-art low-impact, gravity fed cellar to their massal selections and clonal research, the current generation pursues innovation that elevates their wines and protects their ecosystem. This balance of preservation and evolution is rooted in the Castello di Fonterutoli, the historic family seat.

Mix 36 is the culmination of the family's intensive research on Sangiovese. Over twenty years with a single experimental vineyard in Castelnuovo Berardenga, the family cultivated 36 unique biotypes of Sangiovese, including 18 massal selections coming from their oldest vineyards. The result is a pure-bred Chianti Classico Gran Selezione showcasing those 36 different biotypes of Sangiovese and delivering a complex and persistent wine.

VINTAGE NOTES

A wet winter prepared the soil for summer heat and drought in 2015. The cool, rainy spring slightly delayed budding, and a chilly April slowed development, but without frost. Bloom and set took place in ideal conditions in May. Summer brought extreme heat in July and August, which was tempered by some light rain that helped the grapes fully ripen. September brought favorable harvest conditions and the vintage delivered excellent quality fruit, which yielded rich, aromatic, well-structured wines.

TECHNICAL DETAILS

Appellation: Chianti Classico Gran Selezione DOCG

Composition: 100% Sangiovese, 18 clones + 18 massal selections

Vineyards: A plateau in Castelnuovo Berardenga with good sun exposure

Elevation: 1150 feet (350 m)

Soil: Clay-rich Alberese with abundant fossils

Maturation: 18 months, French oak barrels (50% new); 4 months in concrete tanks

Alcohol: 14%

Pack: 6/750ML